

HOW-TO BAKE THE PERFECT BUNDT CAKE

Helpful Hints For Fail-Safe Results

You do not have to be a culinary expert to bake a perfect Bundt® cake or bake in any of the various Nordic Ware shaped pans. You just need the proper tools and the inside know-how! Say goodbye to cake sticking to the sides of the pan and hello to the many “oohs” and “ahhs” you’ll get when presenting your work of art to guests or to the kids!

1. **Use the proper cooking spray.** Spray the Bundt® pan with a non-stick vegetable oil. We recommend a non-stick spray such as Bakers Joy* which contains flour. After spraying, take a pastry brush and brush the oil into the grooves of the pan and then turn the pan upside down on a paper towel, allowing excess oil to drain away. Avoid using spray with Lecithin listed as an ingredient as a gummy residue can build up over time. Better than using spray, brush pan with a solid vegetable shortening and dust lightly with flour. Briskly tap the pan several times with the palms of your hands to distribute the flour evenly and then turn pan upside down over a sink to remove excess flour (For awesome detail, Wondra* flour works best).
2. **Avoid bubbles in the batter.** To prevent air bubbles in the cake, slowly pour the batter in one corner of the pan and allow the batter to slowly flow in and around the Bundt® design. Gently tap the filled cake pan on the counter a few times, this will make the air bubbles/pockets rise up and away from the outside of the cake.
3. **Showcase the details using a spatula.** Mixes and recipes may vary, so fill the pan about 3/4 full to avoid overflow. With a spatula, push the batter to the outside of the pan pushing slightly up the walls; this will help the cake climb up the sides, giving you greater detail on the outside of the cake.
4. **Bake and then cool for 10 minutes before inverting.** Place the pan on the center rack of the oven. Black or dark colored pans require a 25-degree Fahrenheit (10°C) heat reduction from the recommended oven temperature. Bake for time indicated and cool 10 minutes – no less, no longer. With hot pads, pick up the cake pan and gently shake the pan from side to side listening for thumping. This indicates cake is loose and ready to invert. A plastic knife may be used to carefully loosen the cake around the center tube and sides if sticking persists.
5. **Invert, continue cooling and dust or drizzle.** Invert on plate or cooling rack; continue to cool. Dust with powdered sugar using a sifter or drizzle your favorite sauce on top. ENJOY!

**Instructions can be used with any Nordic Ware Bundt pan.*

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